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PA - (TAKI) TAKARA SHUZO CO LTD

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AB - JP2000116364 NOVELTY - The manufacture of cereals tea drink from cereals tea raw material such as side tea, barley tea, unpolished rice tea and raw material chosen from American tea raw material, involves extracting raw material with warm water in presence of a reducing substance.

- USE - For manufacturing cereals tea drink.**
- ADVANTAGE - The process eliminates the burnt smell. Flavor of the drink is enhanced. An improved and refreshing tea drink is obtained.**
- (Dwg.0/0)**

IW - MANUFACTURE CEREAL TEA DRINK EXTRACT CEREAL TEA RAW MATERIAL WARM WATER PRESENCE REDUCE SUBSTANCE

IKW - MANUFACTURE CEREAL TEA DRINK EXTRACT CEREAL TEA RAW MATERIAL WARM WATER PRESENCE REDUCE SUBSTANCE

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PAW - (TAKI) TAKARA SHUZO CO LTD

TI - Manufacture of cereals tea drink involves extracting cereals tea raw material with warm water in presence of reducing substance

PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF CEREAL TEA DRINK

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a cereal tea drink freed from scorch odor and contaminant taste, with full aroma, mellow and feeling refreshed, by subjecting a cereal tea stock to a treatment including extraction with hot water in the presence of a reducing substance.

SOLUTION: This cereal tea drink freed from scorch odor and contaminant taste, with full aroma, improved in quality including flavor, is obtained by subjecting a cereal tea stock such as buckwheat tea stock, barley tea stock, whole-rice tea stock or roasted rice tea stock to a treatment including extraction with hot water at a temperature higher than 75°C but not higher than 100°C for a time period exceeding 5 min but not longer than 40 min in the presence of a reducing substance such as ascorbic acid, a salt thereof, erythorbic acid, a salt thereof, cysteine or glutathione.

LEGAL STATUS

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